

**TEXAS WIC DIETETIC INTERNSHIP**  
**FOOD SERVICE SUPERVISED EXPERIENCES AND ASSIGNMENTS**

<b>Type of Experience</b>	<b>Assignment</b>
1. Self Evaluation	Review with Preceptor Completed Intern's Self Evaluation of Ability to Perform Food Service Management Supervised Experiences with written goals for supervised experience.
2. Child Nutrition Program	Write a report on the organizational structure of the Child Nutrition Program (CNP) at federal, state and local level.
3. Government Funded Resources and Revenues	Write report on policies and procedures on confidentiality pertaining to students' eligibility for free and reduced price meals, food service personnel and other food service information.
4. Confidentiality Issues	Write report on policies and procedures on confidentiality pertaining to students' eligibility for free and reduced price meals, food service personnel and other food service information.
5. FSM Journal Resources	Identify professional and trade journals with topics pertinent to the Child Nutrition Program and/ or Food Service Management.
6. FSM Internet Resources	Identify internet sites with topics pertinent to the Child Nutrition Program and/ or Food Service Management.
7. Mission and Goals	Identify mission and goals of school district and it's Child Nutrition Program.
8. Professional Attributes	Identify professional training, experience, continuing education activities and professional philosophy of preceptor.
9. Food Service Management	Determine the system in place for the control of both food costs and food quality of cafeteria food from menus to standardized recipes, production planning, purchasing, receiving practices, storage, inventory control, ingredient room, cafeteria service, and production records.
10. Menu Planning	Write one week of menus for breakfast and lunch for target population.
11. Nutrient Analysis of Menus	Use a computer analysis program or a nutrient table to determine nutritional adequacy for target population of one week of your written menus.
12. Food Production Plans	Prepare one week of production sheets for both breakfast and lunch for your written menus.
13. Food Costs	Calculate the cost of food items for your breakfast and lunch menus.
14. Labor Costs	Calculate the cost of labor for both breakfast and lunch menus.
15. Standardized Recipes	Supervise and/ or perform the standardization of one recipe.
16. Customer Satisfaction Survey	Develop and supervise the implementation of surveys to rate students satisfaction with a food item or with food service depending on preceptor's recommendation.
17. Plate Waste Analysis	Supervise and/ or perform a plate waste analysis.
18. Facility Management	Develop a plan for the acquisition of a new piece of equipment including justification for the purchase of the equipment, development of specifications for the purchase order and a facility plan showing placement of the equipment.
19. Employee Safety	Conduct a historical safety review of school food service and their employees.
20. Quality Improvement	Conduct a quality improvement audit including a sanitation audit using district's form.
21. Employee Education	Prepare and give one in-service presentation to food service employees.
22. Nutrition Education	Prepare and give one class on nutrition to students.
23. Special Needs Children	Write a report on how children with special needs are accommodated in the school environment and by the child nutrition program.
24. Legislative	Write a letter to your U.S. or State Senator or Representative on the value of the Child Nutrition Program.
25. Human Resources	Participate in hiring and on-the-job training of new employees.
26. Marketing	Plan, coordinate and implement one marketing activity, such as a newsletter (for parents, students or teachers) about current nutrition topic.
27. Business Plan	Prepare yearly business or operating plan for Child Nutrition Program at district level or one specific feeding site.

## NUTRITION THERAPY SUPERVISED EXPERIENCES AND ASSIGNMENTS ACUTE CARE

<b>Type of Experience</b>	<b>Assignment</b>
1. Self Evaluation	Review with Preceptor Completed Intern's Self Evaluation of Ability to Perform Nutrition Therapy Supervised Experiences with written goals for supervised experience.
2. Patient's Rights Issues	Identify the patient's rights issues that affect the compliance of patients with nutrition and feeding recommendations.
3. Confidentiality Issues	Identify policies and procedures on confidentiality pertaining to patients and facility information.
4. Diet Modifications	Study facility's guidelines and manuals for nutrition therapy and know foods, fluids, snacks, and condiments served on each modified diet.
5. Food Service Systems	Identify systems used by Food Service to communicate nutrition needs and translate to foods served.
6. Nutrition Therapy Components	Identify the processes clinical dietitians use to conduct nutrition assessments, interview and counsel patients, design interventions and documentation of work.
7. Mission and Goals	Identify mission and goals of medical center and the Food Service / Nutrition Department.
8. Professional Attributes	Identify professional training, experience, continuing education activities and professional philosophy of preceptor.
9. Nutrition Screening	Perform Nutrition Screening Process used by facility to identify patients in need of nutrition consultation / intervention by Registered Dietitian.
10. Nutrition Care Process	Perform assessment, select nutrition diagnosis, plan interventions with measurable goals.
11. Nutrition Counseling	Provide Nutrition Counseling to patients with a variety of nutrition needs.
12. Nutrition Education	Provide Nutrition Education to patients with a variety of nutrition needs.
13. Case Study	Prepare and present a case study of a patient with a less complicated health condition.
14. Food and Nutrition Intake Monitoring	Monitor patient's food intake and calculate nutrient intake.
15. Oral Supplements	Evaluate nutrition contribution of oral nutrition supplements.
16. Tube Feedings	Evaluate nutritional adequacy of tube feeding regimens.
17. Nutrition Care Process	Perform assessment, select nutrition diagnosis, plan interventions with measurable goals for patients with more complicated conditions.
18. Complicated Case Study	Prepare and present a case study of a patient with a complicated health condition.
19. Parenteral Feedings	Evaluate nutritional adequacy of parenteral feeding regimens.
20. Transitional Feedings	Develop and implement transitional feeding plans.
21. Coordination of Care	Coordinate nutrition care among caregivers.
22. Interdisciplinary Therapy Teams	Conduct nutrition care component of interdisciplinary team conferences to discuss patient/client treatment and / or discharge planning.
23. Referral of Patients	Identify discharge planning process for referral of patients to appropriate community services for general health and nutrition needs.
24. Reimbursement	Identify process for obtaining reimbursement for Nutrition Therapy Services.
25. Renal Dialysis	Perform assessment, intervention planning and documentation for patients on renal dialysis.

## NUTRITION THERAPY SUPERVISED EXPERIENCES AND ASSIGNMENTS PEDIATRICS

Type of Experience	Assignment
1. Self Evaluation	Review with Preceptor Completed Intern's Self Evaluation of Ability to Perform Nutrition Therapy Supervised Experiences with written goals for supervised experience.
2. Patient's Rights Issues	Identify the patient's rights issues that affect the compliance of patients with nutrition and feeding recommendations.
3. Confidentiality Issues	Identify policies and procedures on confidentiality pertaining to patients and facility information.
4. Diet Modifications	Study facility's guidelines and manuals for nutrition therapy and know foods, fluids, snacks, and condiments served on each modified diet.
5. Food Service Systems	Identify systems used by Food Service to communicate nutrition needs and translate to foods served.
6. Nutrition Therapy Components	Identify the processes clinical dietitians use to conduct nutrition assessments, interview and counsel patients, design interventions and documentation of work.
7. Mission and Goals	Identify mission and goals of medical center and the Food Service / Nutrition Department.
8. Professional Attributes	Identify professional training, experience, continuing education activities and professional philosophy of preceptor.
9. Nutrition Screening	Perform Nutrition Screening Process used by facility to identify patients in need of nutrition / consultation / intervention by Registered Dietitian.
10. Nutrition Care Process	Perform assessment, select nutrition diagnosis, plan interventions with measurable goals.
11. Nutrition Counseling	Provide Nutrition Counseling to patients with a variety of nutrition needs.
12. Nutrition Education	Provide Nutrition Education to patients with a variety of nutrition needs.
13. Case Study	Prepare and present a case study of a patient with a less complicated health condition.
14. Infant Formulas	Calculate nutrition contribution of formula regimens for five patients.
15. Tube Feedings	Evaluate nutritional adequacy of tube feeding regimens.
16. Parenteral Feedings	Evaluate nutritional adequacy of parenteral feeding regimens.
17. Transitional Feedings	Develop and implement transitional feeding plans.
18. Interdisciplinary Therapy Teams	Conduct nutrition care component of interdisciplinary team conferences to discuss patient/client treatment and / or discharge planning.
19. Referral of Patients	Identify discharge planning process for referral of patients to appropriate community services for general health and nutrition needs.
20. Reimbursement	Identify process for obtaining reimbursement for Nutrition Therapy Services.

## PROFESSIONAL DEVELOPMENT SUPERVISED EXPERIENCES AND ASSIGNMENTS

Type of Experience	Assignment
1. Self Assessment	Complete self assessments prior to the internship's supervised experiences.
2. Professional Development Portfolio	Prepare a Professional Development Portfolio
3. Life Long Learning Activities	Report on attendance at Texas Dietetics Association (TDA) Food and Nutrition Conference and Exhibition (FNCE)
4. Legislative Issues	Attend session with TDA lobbyist and legislative chair at TDA FNCE.
5. Legislative and Public Policy Processes	Visit and present a one-page biography of yourself to your state congress representative regarding your availability as an expert on nutrition from their district

## COMMUNITY NUTRITION SUPERVISED EXPERIENCES AND ASSIGNMENTS

<b>Type of Experience</b>	<b>Special Needs Children Assignments</b>
1.1 Special Formulas	Completed forms for processing requests from WIC agencies requesting approval of special formulas using designated policies and procedures.
1.21 Breastfeeding - Nutrition Counseling	Provide breastfeeding counseling over phone “warm line”.
1.22 Breastfeeding - Nutrition Care Plans	Documentation of assessment, interventions and recommendations for two clients including weight, length and head circumference measurements documented on growth chart
1.3 Special Needs - Nutrition Care Plans	Documentation of assessment, interventions and recommendations for two clients including weight, length and head circumference measurements documented on growth chart
1.4 Reimbursement for NT Services	Written summary of reimbursement processes
<b>Type of Experience</b>	<b>Public Health Nutritionist Assignments</b>
2.1 Public Health Nutrition Leadership	Identify the ten essential Public Health Services and how Public Health Nutrition is an integral component of each essential public health service. Identify the leadership qualities needed by Public Health Nutritionists.
2.2 Mass Media Communications	Create a mass media communication, such as: press release, newsletter article, five public services announcements (PSAs), web based item or information, questions you would want interviewer to ask on a give topic for TV or other media interview (with answers)
2.3 Public Health Initiative	Participate in a public health nutrition initiative, ie, breastfeeding, obesity, etc.
<b>Type of Experience</b>	<b>Community Resources Assignments</b>
3.1 Private Practice - Nutrition Services	Report on scope of practice of private practice dietitian
3.2 Texas Cooperative Ext. - Nutrition Services	Report of Texas Cooperative Extension’s mission and goals and the nutrition services provided
3.3 Food Bank - Nutrition Services	Report of Food Bank’s mission and goals and the nutrition services provided
3.41 Headstart - Nutrition Services	Report of Headstart’s mission and goals and the nutrition services provided
3.42 Headstart Menu Planning	Prepare one week of menus meeting federal nutrition standards and guidelines
3.43 Headstart Customer Satisfaction Survey	Develop and supervise the implementation of surveys to rate students satisfaction with food items
3.44 Headstart - Nutrition Education	Prepare and give one class on nutrition to students.
3.51 Seniors -Nutrition Services	Report of program for seniors mission and goals and the nutrition services provided
3.52 Seniors Menu Planning	Prepare one week of menus meeting federal nutrition standards and guidelines
3.53 Seniors Customer Satisfaction Survey	Develop and supervise the implementation of surveys to rate seniors’ satisfaction with food items
3.54 Seniors Nutrition Education	Prepare and give one class on nutrition to seniors

<b>Type of Experience</b>	<b>WIC Management Assignments</b>
4.1 Self Evaluation	Review with Preceptor Complete Intern's Self Evaluation of Ability to Perform Community Nutrition Supervised Experiences with written goals for experiences.
4.2 Nutrition Screening	Conduct audit of Nutrition Screening process used to determine eligibility for services.
4.3 Nutrition Care Process	Perform assessment, intervention planning and documentation.
4.4 Nutrition Counseling	Provide "high-risk" nutrition counseling to WIC clients.
4.5 Nutrition Education	Prepare and give nutrition education class to WIC professional / paraprofessional staff.
4.6 Health Assessment	Conduct point-of-care testing and general health assessment.
4.7 Community Resources	Develop or revise a community resources notebook.
4.8 Referral of Clients	Refer clients to appropriate community services and other primary care providers.
4.9 Management	Identify management and human resources issues and concerns.
4.10 Staffing Schedule	Develop a one month staffing schedule for assigned clinic.
4.11 Human Resources	Participate in human resources management including employee hiring, job training and evaluations.
4.11 Client Services Audit	Analyze system of providing services to clients.
4.12 Patient Flow Analysis	Complete a PFA including analysis of results and action.
4.13 Facility Management	Design or redesign and furnish clinic space with given space parameter, budget constraints, projected caseload and staffing.
4.14 Marketing Plan	Prepare a marketing plan for one WIC program.
4.15 Business Plan	Prepare yearly business or operating plan for WIC local agency.

### **COMMUNITY NUTRITION INTERVENTION PROJECT SUPERVISED EXPERIENCES AND ASSIGNMENTS**

<b>Type of Experience</b>	<b>Assignment</b>
1. Self Evaluation	Review with Preceptor Complete Intern's Self Evaluation of Ability to Perform Community Nutrition Intervention Project with written goals for experiences.
2. Define Community and Collect Assessment Data	Define community using demographic and other data. Research assessment data available of community's perceived nutrition needs, health and nutrition status and community resources.
3. Community Need	Prepare a statement of community need with a nutrition component.
4. Develop Goal and Objectives	Develop a project goal and outcome, process and structure objectives.
5. Organize Project Team	Create a Community Nutrition Intervention Project Team.
6. Develop Intervention Plan	Develop an Intervention Plan for a Community Based Nutrition Intervention Project.
7. Develop Nutrition Education Plan	Develop a nutrition education plan.
8. Project Monitoring and Evaluation Plan	Develop a plan for monitoring and evaluation of the project.
9. Implement Intervention	Implement an intervention plan for Community Nutrition Intervention Plan.
10. Evaluate Data Collected	Evaluate the data collected.
11. Evaluate Experience	Evaluate experience conducting Community Nutrition Intervention Plan.
12. Recommendations	Make recommendations based on experience of conducting the project.
13. Oral and Written Report	Prepare a written and oral presentation of the project.

